

New Era expands recall of canned vegetables

The Consumer Health Services Division of the Wyoming Department of Agriculture is urging consumers, institutions and food establishments to check their storage areas for cans of vegetable products that are part of a national recall.

New Era Canning Company of New Era, Michigan originally recalled cans of green beans and garbanzo beans. This recall has now been expanded to all vegetable products in #10 cans (large cans containing between six and seven pounds). Although these products have not been linked to any illnesses, they may have been processed under conditions which could have led to contamination by *Clostridium botulinum* bacterium spores, which can cause life-threatening illness or death.

The potentially contaminated products are marketed under ten different brand names:

1. Classic Sysco
2. Code
3. Frosty Acres Restaurant's Pride Preferred
4. GFS
5. Kitchen Essentials
6. Monarch Heritage
7. Necco
8. New Era
9. Nugget
10. Reliance Sysco

Processors other than New Era may be packing these brands. Only products packed by New Era are subject to the recall, so individuals must check the lot numbers on the bottom of the cans to determine if the product is affected by the recall. A complete list of specific brands, products, and lot codes subject to the New Era recalls can be found at <http://www.fda.gov/oc/opacom/hottopics/newera.html>.

Although the products have been removed from retail stores in Wyoming, health officials want to make sure that products do not remain on the shelves in homes or food service operations.

"In addition to consumers, it is especially important for retailers, food banks, charitable organizations, child care facilities and other food service operations to be aware of the recall," said Dean Finkenbinder, Manager of the Consumer Health Services Division.

Clostridium botulinum bacterium spores have the potential for growth that produces a toxin that causes a potentially fatal form of food poisoning - botulism. Symptoms of botulism poisoning can begin from 6 hours to 2 weeks after eating food that contains the toxin and include general weakness, dizziness, double vision, and trouble speaking or swallowing. Difficulty breathing, drooping eyelids, muscle weakness, abdominal distension and constipation are also common symptoms. Botulism poisoning can result in death unless medical assistance is provided. Individuals who feel ill after handling or accidentally consuming any of the recalled products should seek immediate medical attention.

Recalled products should be disposed of immediately. Consumers who have the product or any foods made with these products should double bag the products in plastic bags that are tightly closed, then place in a trash receptacle for non-recyclable trash outside the home. Restaurants and other institutions are encouraged to ensure that such products are only placed in locked receptacles which are not accessible to the public. More information about safe disposal is available at www.cdc.gov/botulism/botulism_faq.htm.

Consumers with questions may contact New Era Canning at 1-800-282-9007, ext. 111. Consumers may also contact the Wyoming Department of Agriculture at (307) 777-7211.

###